

Mozell Koelpin

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PROFILE

Chef with a track record building high-impact solutions and improving KPIs.

EMPLOYMENT HISTORY

Sous Chef — Gleason and Sons (Jun 2014 - Apr 2020)

- Catered private events for up to 159 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Ferry LLC (Jul 2015 - Mar 2018)

- Catered private events for up to 240 guests with 95%+ client satisfaction.
- Maintained food cost under 26% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.

CORE SKILLS

Cuisine Styles

Asian Fusion • French • Italian

Kitchen Skills

Plating

Operations

Event Planning

Soft Skills

Team Leadership

EDUCATION

Diploma in Culinary Arts, Schmeler - Lueilwitz College (2014)